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cont.

of from about 600 to about 1200 KPU/kg protein solids, and most preferably an activity of about 1000 KPU/kg protein solids. The activity of the enzyme preparation includes acid phosphatase activity and the activity of any other phytase enzyme included in the enzyme preparation.

On page 10 please insert the following paragraph after the paragraph ending on line 7 and before the paragraph starting on line 8:

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The vegetable protein material of the present invention is devoid or substantially devoid of active, inactivated, or hydrolyzed ribonuclease enzymes and contains at most 4000 milligrams per kilogram ("mg/kg") ribonucleic acids, more preferably 2000 mg/kg or less of ribonucleic acids, and most preferably 1500 mg/kg or less of ribonucleic acids. Preferably the vegetable protein material of the present invention contains 0.45% or less phytic acid, by weight, more preferably 0.2% or less phytic acid by weight, and most preferably 0.1% or less phytic acid, by weight. In a particularly preferred embodiment the vegetable protein material of the present invention contains less than 3000 parts per million (ppm) phosphorus. Most preferably the vegetable protein material is a soy protein material, and particularly preferred soy protein materials are soy protein isolates and soy protein concentrates.

07

In the Claims

Please amend claims 1, 3, 7-18, 30, 32, 36, 92-93, and 95-101 as follows:

08

1. (Amended 4 times)

09

A method for producing a soy protein material comprising,
forming an aqueous slurry of a soy protein material;
treating the slurry with an enzyme preparation containing an acid phosphatase enzyme at a temperature, a pH, and for a time period effective for said enzyme preparation to degrade ribonucleic acids in the soy protein material; and
washing the soy protein material to remove degraded ribonucleic acids.

3. (Amended) The method of claim 1 wherein said soy protein material is a soy protein concentrate or a soy protein isolate.

7. (Amended) The method of claim 1 wherein ^{the} treatment of said slurry with said enzyme preparation is effective to degrade a majority of ^{the} ribonucleic acids in said soy protein material.

8. (Amended) The method of claim 7 wherein ^{the} washing the treated slurry is effective to remove said degraded ribonucleic acids to provide ^{the} a soy protein material from which a majority of ribonucleic acids have been removed.

9. (Amended) The method of claim 1 wherein ^{the} treatment of said slurry with said enzyme preparation is effective to degrade at least 60% of ^{the} ribonucleic acids in said soy protein material.

10. (Amended) The method of claim 9 wherein ^{the} washing ^{of} the treated slurry is effective to remove said degraded ribonucleic acids to provide a soy protein material from which at least 60% of ribonucleic acids have been removed.

11. (Amended) The method of claim 1 wherein ^{the} treatment of said slurry with said enzyme preparation is effective to degrade at least 70% of ribonucleic acids in said soy protein material.

12. (Amended) The method of claim 11 wherein ^{the} washing the treated slurry is effective to remove said degraded ribonucleic acids to provide a soy protein material from which at least 70% of ribonucleic acids have been removed.

13. (Amended) The method of claim 1 wherein ^{the} treatment of said slurry with said enzyme preparation is effective to degrade at least 80% of ribonucleic acids in said soy protein material.

14. (Amended) The method of claim 13 wherein ^{the} washing ^{of} the treated slurry is effective to remove said degraded ribonucleic acids to provide a soy protein material from which at least 80% of ribonucleic acids have been removed.

15. (Amended) The method of claim 1 wherein ^{the} treatment of said slurry with said enzyme preparation is effective to degrade substantially all of ribonucleic acids in said soy protein material.

16. (Amended) The method of claim 15 wherein ^{the} washing ^{of} the treated slurry is effective to remove said degraded ribonucleic acids to provide a soy protein material from which substantially all ribonucleic acids have been removed.

17. (Amended) The method of claim 1 wherein ^{the} treatment of said slurry with said enzyme preparation is effective to degrade phytic acid and phytates in said soy protein material.

18. (Amended) The method of claim 17 wherein ^{the} washing ^{of} said treated slurry is effective to remove said degraded phytic acid and phytates to provide a soy protein material from which phytic acid and phytates have been removed.

30. (Amended) The method of claim 1 further comprising the step of drying said treated and washed slurry to provide a purified soy protein material.

32. (Amended) The method of claim 1 further comprising a step of treating said washed and acid phosphatase treated soy protein slurry with a protease enzyme at a temperature, pH, and for a time sufficient to hydrolyze said protein in said slurry.

36. (Amended) The method of claim 1 wherein said treatment of said soy protein material slurry with an enzyme preparation containing an acid phosphatase and said wash of said treated slurry are effective to lower the mineral content in the soy protein material.

92. (Amended) The method of claim 1 wherein said soy protein material is washed by diluting said treated slurry with water and subsequently removing at least a portion of said diluent from said soy protein material.

93. (Twice amended)

A method of producing a soy protein material comprising, treating an aqueous slurry of a soy protein material with an enzyme preparation containing an acid phosphatase enzyme at a temperature, a pH, and for a time period effective for said enzyme preparation to degrade ribonucleic acids in the soy protein material.

95. (Amended) The method of claim 93 wherein said soy protein material is a soy protein concentrate or a soy protein isolate.

96. (Amended) The method of claim 93 wherein treatment of the slurry with said enzyme preparation is effective to degrade a majority of ribonucleic acids in the soy protein material.

97. (Amended) The method of claim 93 wherein treatment of the slurry with said enzyme preparation is effective to degrade at least 80% of ribonucleic acids in the soy protein material.

98. (Amended) The method of claim 93 wherein said enzyme preparation is effective to degrade phytic acid and phytates in said soy protein material.

99. (Amended) The method of claim 93 wherein said slurry is treated with an enzyme preparation containing an acid phosphatase at a pH of about 3 to 6.

100. (Amended) The method of claim 93 wherein said slurry is treated with an enzyme preparation containing an acid phosphatase at a temperature of from about 20°C to about 70°C.

101. (Amended) The method of claim 93 wherein said slurry is treated with an enzyme preparation containing an acid phosphatase wherein said enzyme preparation has an activity of greater than 500 KPU/kg of protein material in said slurry.

Please add the following claims 106-113.

106. A method for producing a vegetable protein material comprising treating an aqueous slurry of a vegetable protein material with an enzyme preparation containing an acid phosphatase enzyme at a temperature, a pH, and for a time period effective for said enzyme preparation to degrade ribonucleic acids in the vegetable protein material, where said enzyme preparation is utilized in an amount sufficient to provide an activity of greater than 500 KPU/kg of protein material.

107. The method of claim 106 wherein said vegetable protein material is a vegetable protein concentrate or a vegetable protein isolate.

108. The method of claim 107 wherein said vegetable protein material is a soy protein concentrate or a soy protein isolate.

109. The method of claim 106 wherein treatment of said slurry with said enzyme preparation is effective to degrade a majority of ribonucleic acids in said vegetable protein material.

110. The method of claim 106 further comprising washing the treated slurry to provide a vegetable protein material having a reduced concentration of ribonucleic acids.

111. The method of claim 106 wherein treatment of said slurry with said enzyme preparation is effective to degrade phytic acid and phytates in said vegetable protein material.

112. The method of claim 106 further comprising the step of drying said treated slurry to provide a purified vegetable protein material.

113. The method of claim 106 further comprising a step of treating said vegetable protein slurry with a protease enzyme at a temperature, pH, and for a time sufficient to hydrolyze said protein in said slurry.

Please cancel claims 2, 94, and 103-105.

In the Abstract

Please add the following abstract:

A method of reducing the ribonucleic acid content in a vegetable protein material is provided. A vegetable material containing protein and ribonucleic acids is treated with an enzyme preparation containing an acid phosphatase to degrade the ribonucleic acids in the vegetable protein material.

Remarks

The present continuation-in-part application and preliminary amendment are filed in response to the Office Action mailed April 24, 2001 in the parent case of this application. Claims 1, 3-36, 92-93, and 95-102 remain pending in this application, claims 106-113 are added to the application, and claims 2, 94, and 103-105 have been canceled. Applicants request clarification on the status of claims 1-36. In the parent case, these claims were grouped with pending claims 92-102 in the restriction requirement of January 30, 2001, and were elected along with claims 92-102 in the election response of